

# AT CHENESTON'S

## LUNCH MENU

### STARTERS

#### TRUFFLED CELERIAC VELOUTÉ

*36-month aged Parmesan, St Ewes egg yolk, Madeira, confit onion*

#### RCH SIGNATURE CHOPPED SALAD

*Chicken, tomatoes, beetroot, Cheddar cheese, egg, avocado, bacon, lettuce*

#### CONFIT MERRYFIELD FARM DUCK CROQUETTE

*Blood orange, pistachio, chicory*

#### BARBECUED CELERIAC (VG)

*Pear, grain mustard, pickled shallot, puffed grains*

### MAINS

#### MRS T'S CHICKEN & BACON POT PIE

*Mashed Potato*

#### HAND ROLLED LINGUINE (VG)

*Delica pumpkin, sage, pine nuts*

#### ROASTED COD

*Seaweed & lemon butter, confit potatoes, Monk's beard, crispy kale*

### DESSERTS

#### GUANAJA 70% MALTED CHOCOLATE FONDANT

*Guinness ice cream*


#### CLEMENTINE & ALMOND OLIVE OIL CAKE (VG)

*Pistachio, Chantilly*

#### MRS T'S BAKED VANILLA CHEESECAKE

*Seasonal fruit compote*

**TWO-COURSE £45 | THREE-COURSE £55**

 Denotes a favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian | (VG) Vegan  
If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.